



Department of Public Health and Social Services  
Division of Environmental Health  
**Food Establishment Inspection Report**



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Establishment Name: Infusion Coffee & Tea - Drive Thru

Permit Holder:

Archway, Inc.

Inspection Date: 3/13/17

Sanitary Permit No.: 160001991

Location: Kiosk Compadres Mall, Harmon Loop Rd., Dededo

Time In: 2:45

Time Out:

Establishment Type:

Drink Stand

Area Number:

Phone Number:

Inspection Reason: Complaint

Regular

Grade: B

Rating: 16

No. of Risk Factor/Intervention Violations: 2

Follow-up:

Risk category:

No. of Repeat Risk Factor/Intervention Violations: 0

Follow-up Date:

### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Select designated compliance (IN, OUT, N/O, N/A) for each numbered item. Mark 'X' in appropriate box for COS and/or R.

IN = In compliance OUT = Not in compliance N/O = Not observed N/A = Not applicable COS = Corrected on-site during inspection

R = Repeat violation PTS = Demerit points

Compliance Status			COS	R	PTS	Compliance Status			COS	R	PTS
<b>Supervision</b>						<b>Potentially Hazardous Food (TCS Food)</b>					
1	In	Person in charge present, demonstrates knowledge, and performs duties	N	N	6	16	N/A	Proper cooking time and temperatures	N	N	6
<b>Employee Health</b>						17	N/A	Proper reheating procedures for hot	N	N	6
2	In	Management awareness; policy present	N	N	6	18	N/A	Proper cooling time and temperatures	N	N	6
3	In	Proper use of reporting, restriction, and exclusion	N	N	6	19	N/A	Proper hot holding temperatures	N	N	6
<b>Good Hygienic Practices</b>						20	In	Proper cold holding temperatures	N	N	6
4	In	Proper eating, tasting, drinking, betelnut, or tobacco use	N	N	6	21	In	Proper date marking and disposition	N	N	6
5	In	No discharge from eyes, nose, and mouth	N	N	6	<b>Consumer Advisory</b>					
<b>Preventing Contamination by Hands</b>						22	N/A	Consumer Advisory provided for raw or undercooked foods	N	N	6
6	N/O	Hands clean and properly washed	N	N	6	<b>Highly Susceptible Populations</b>					
7	In	No bare hand contact with ready-to-eat foods or approved alternate method properly followed	N	N	6	23	N/A	Pasteurized foods used; prohibited foods not offered	N	N	6
8	Out	Adequate handwashing facilities supplied and accessible	N	N	6	<b>Chemical</b>					
<b>Approved Source</b>						24	In	Food additives: approved and properly used	N	N	6
9	In	Food obtained from approved source	N	N	6	25	In	Toxic substances properly identified, stored, used	N	N	6
10	N/O	Food received at proper temperature	N	N	6	<b>Conformance with Approved Procedures</b>					
11	In	Food in good condition, safe, and unadulterated	N	N	6	26	N/A	Compliance with variance, specialized process, and HACCP plan	N	N	6
12	N/A	Required records available: shellstock tags, parasite destruction	N	N	6	<b>Risk Factors</b> are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury.					
<b>Protection from Contamination</b>						<b>Public Health interventions</b> are control measures to prevent foodborne illness or injury.					
13	In	Food separated and protected	N	N	6	<b>GOOD RETAIL PRACTICES</b>					
14	Out	Food contact surfaces: cleaned and sanitized	N	N	6	<b>Good Retail Practices</b> are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.					
15	In	Proper disposition of returned, previously served, reconditioned, and unsafe food	N	N	6	Mark box if numbered item is not in compliance and/or if COS and/or R. COS = Corrected on-site during inspection R = Repeat violation PTS = Demerit points					
Compliance Status			COS	R	PTS	Compliance Status			COS	R	PTS

Person in Charge (Print and Sign) Fook liao

Date:

3/13/2017

DEH Inspector (Print and Sign) Jerome Garcia

3/13/2017

Secondary Inspector: James Cruz

3/13/2017

Tertiary Inspector:



**Tertiary Inspector:**



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stored in the three-compartment sink area. Previous inspection conducted on 7/17/14 (0,A). A regular inspection was conducted.  
The following violations were observed:

8

No designated handwash sink provided.  
A designated handwash sink shall be provided for proper handwash hygiene to prevent cross contamination.

3/23/2017

14

Improper sanitizing solution concentration.  
Sanitizing solution shall be at the proper concentration to effectively clean food contact surfaces to prevent pathogen growth.

3/23/2017

38

Wiping cloths not stored in sanitizing solution.  
Wiping cloths shall be stored in sanitizing solution when not in use to prevent cross contamination.

4/12/2017

Based on the inspection today, the items listed above identify violations which shall be corrected by the date specified by the Department. Failure to comply may result in the immediate suspension of the Sanitary Permit or downgrade. If seeking to appeal the result of any notice or inspection findings, a written request for hearing must be submitted to the Director within the period of time established in the notice for corrections.

ITEM NO.	OBSERVATIONS AND CORRECTIVE ACTIONS	CORRECT BY DATE
51	Garbage not properly disposed. Garbage shall properly be disposed to prevent the attraction of possible pests and vectors.	4/12/2017
52	Shelving made of bare wood. All surfaces shall be smooth, non-porous, and easily cleanable to prevent the growth of pathogens.	4/12/2017
	"A" placard #01945 removed. "B" placard #00828 issued. Photos taken. PIC briefed on the above.	

Person in Charge  
(Print and Sign) Fook liao

Date:

3/13/2017

DEH Inspector  
(Print and Sign) Jerome Garcia

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3/13/2017

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